

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Currently Amended) A method for thawing frozen ground fish meat mass which comprises ~~milling~~ cutting a kilogram size frozen ground fish meat mass in kg units to into flakes or chips and milling the flakes or chips into granules having a uniform particle size in the absence of partial thawing at -15°C or below, and then thawing without shearing the ground fish meat mass by elevating the temperature.

Claim 2. (Cancelled).

3. (Previously Presented) The thawing method as claimed in Claim 1, wherein said frozen ground fish meat mass is first crushed and then uniformly milled.

4. (Original) The thawing method as claimed in Claim 1, wherein said frozen ground fish meat mass is milled into pieces of 20 mm or less in size.

5. (Original) The thawing method as claim in Claim 4, wherein said frozen ground fish meat mass is milled into pieces of 3 to 10 mm in size.

6. (Previously Presented) The thawing method as claimed in claim 1, wherein milled frozen ground fish meat is thawed by elevating temperature without mashing.

7. (Currently Amended) A process for producing materials for fish paste products which involves the steps of ~~milling~~ cutting a frozen ground fish meat mass ~~to~~ into flakes or chips and milling the flakes or chips into granules having a uniform particle size at -15°C or below; thawing said milled particles without shearing the ground fish meat mass by elevating the temperature to give a ground fish meat; and mixing under stirring said ground fish meat together with additives with the use of a pin mixer, wherein said additives include at least one of a seasoning, starch, sugar, and a polyphosphate.

8. (Currently Amended) A process for producing kamaboko which comprises:

molding a material for fish paste products, which material has been produced by ~~milling~~ cutting a ~~kilogram-size~~ frozen ground fish meat mass into flakes or chips and milling the flakes or chips into granules having ~~in~~ a uniform ~~manner~~ particle size at -15°C or below, thawing the milled fish meat by elevating the temperature to give a ground fish meat, and

mixing under stirring said ground fish meat together with additives using a pin mixer to form a molded product,
passing electric current through the molded product, thus heating the molded product due to the electrical resistance within the molded product,
subjecting the molded product to suwari gelation by heating for a definite time, and
then further heating the molded product.

Claim 9. (Cancelled)

10. (Previously Presented) The thawing method as claimed in claim 3, wherein milled frozen ground fish meat is thawed by elevating temperature without mashing.

11. (Previously Presented) The thawing method as claimed in claim 4, wherein milled frozen ground fish meat is thawed by elevating temperature without mashing.

12. (Previously Presented) The thawing method as claimed in claim 5, wherein milled frozen ground fish meat is thawed by elevating temperature without mashing.

13. (Previously Presented) The method according to claim 1, wherein said particles of substantially uniform size are thawed in the absence of additives.

14. (Previously Presented) The process according to claim 7 wherein said particles of uniform size are thawed in the absence of additives.

Claims 15-16. (Cancelled).

17. (Previously Presented) The method according to claim 1, wherein the frozen ground fish meat mass has a weight of 10 kg.

18. (Previously Presented) The method according to claim 1, wherein the frozen ground fish meat mass has a side of 5 cm in length or more.

Claim 19. (Cancelled)

20. (New) The method for thawing frozen ground fish meat mass according to claim 1, comprising cutting a frozen ground fish meat mass into flakes of about 20 mm.

21. (New) The method for thawing frozen ground fish meat mass according to claim 1, comprising milling the flakes or chips into granules of 5 to 7 mm in size.